Appl. No. 10/628,420 Reply to Office Action of 03/27/2006



## Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

## **Listing of Claims:**

Claims 1-22. (Canceled)

- 23. (New) A method of improving the stability of a lemon/lime flavored beverage comprising the steps of:
- (a) including in the lemon/lime flavored beverage an acidulant system consisting of (i) citric acid and (ii) adipic acid having a smaller dissociation constant than citric acid; and
- (b) including in the lemon/lime flavored beverage a buffer salt system consisting of a citrate salt and a phosphate salt,

wherein the ratio of said adipic acid: said citric acid is 1:15 to 1:3.

- 24. (New) A method of improving the stability of a lemon/lime flavored beverage comprising the steps of:
- (a) including in the lemon/lime flavored beverage an acidulant system consisting of (i) a combination of phosphoric acid and citric acid and (ii) adipic acid having a smaller dissociation constant than both phosphoric acid and citric acid; and
- (b) including in the lemon/lime flavored beverage a buffer salt system consisting of a citrate salt and a phosphate salt,

wherein the ratio of said adipic acid: said phosphoric acid: said citric acid is 3.0-4.0: 1.4-2.0: 1.0.

- 25. (New) The method of claim 23, wherein the ratio of the adipic acid: citric acid is 1:10 to 1:4.
- 26. (New) The method of claim 24, wherein the ratio of the adipic acid: phosphoric acid:

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citric acid is 3.3-3.7: 1.6-1.8: 1.0.

- 27. (New) The method of claim 23 and claim 24, wherein the citric acid is present in an amount from about 0.18-0.24% based on finished lemon/lime flavored beverage weight.
- 28. (New) The method of claim 27, wherein the citric acid is present in an amount from about 0.19-0.23% based on finished lemon/lime flavored beverage weight.
- 29. (New) The method of claim 23 and claim 24, wherein the citrate salt and the phosphate salt are independently selected from the group consisting of sodium, potassium and calcium salts.
- 30. (New) The method of claim 23 and claim 24, wherein the citrate salt and the phosphate salt are independently selected from the group consisting of mono-, di- and tri-ionic salts.
- 31. (New) The method of claim 23 and claim 24, wherein the ratio of citrate salt: phosphate salt is from 1:2 to 2:1.
- 32. (New) The method of claim 31, wherein the ratio of citrate salt: phosphate salt is 1:1.
- 33. (New) The method of claim 23, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.04-0.18% by weight of finished lemon/lime flavored beverage.
- 34. (New) The method of claim 33, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.05-0.15% by weight of finished lemon/lime flavored beverage.
- 35. (New) The method of claim 24, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.25-0.41% by weight of finished lemon/lime flavored beverage.
- 36. (New) The method of claim 35, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.3-0.36% by weight of finished lemon/lime flavored beverage.

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- 37. (New) The method of claim 23, wherein the lemon/lime flavored beverage is a lemon/lime flavored carbonated soft drink.
- 38. (New) The method of claim 24, wherein the lemon/lime flavored beverage is a lemon/lime flavored cola beverage.